

Record 17
CORRECTIVE ACTION REPORT

P&O Cruises, M.V Aurora			Date of Inspection: 27th January 2003		
Inspection Type: Periodic USPH Inspection			Port: San Francisco		
Item No	USPH No	Description	Corrective Action	Responsible HOD	Action Complete
1	20*	Main Galley - The Port Sea King (#0666818) and the Starboard forward Manitowac ice machine bins had rust noted on the top of the panel	Rust to be removed.	F&B Manager	Completed 30/01/03.
2	26*	Main Galley – The bulk salt container was soiled and product was stored within.	Staff to be re-trained on the importance of making sure all food contact items are clean.	F&B Manager	Completed 28/01/03.
3	21*	Bakery – The sealant on the control panel of the dough mixer was not smooth and easy to clean.	To be removed and replaced with a sealant that is applicable to food production areas.	SEO	Replaced 28/01/03.
4	29*	Main Galley Dishwash Station – An empty bucket that was used to soak dishes in and the wash, rinse, santize containers were stored in front of the handwash sink. The handwash sink was not easily accessible.	To be resited in order for the hand sink to always be easily accessible and staff to be instructed.	F&B Manager	Completed 28/01/03.
5	20*	Crew Galley – The Crew Galley ice bin (Manitowoc) had rust noted on the walls and the top of the ice bin. Condensate was dripping from the condensor motor into the ice bin. The bolts on the top panel of the ice bin were not corrosion resistant.	Rust to be removed and maintenance cleaning schedule to be reviewed.	SEO F&B Manager	Additional insulation fitted to stop condensation, bolts renewed with stainless steel.
6	21*	Champions Bar – The silicone sealant along the seam of the refrigerator unit located under the Bar`s technical space was not smooth and easy to clean.	To be removed and replaced with a sealant that is applicable to food production areas.	SEO	Replaced 28/01/03.
7	20*	Orangery – Six Chaffing Dishes were posted out of order on the Buffet lines.	Shore-side to be contacted regarding ordered spare parts.	SETO	Parts on Order Indent AUL 2522.

8	27*	Sidewalk Café – The left Flat Top Grill small drain hole was soiled with grease and food residue.	To be cleaned more regularly.	F&B Manager	Completed 28/01/03.
9	20*	Sidewalk Café – The Hot Holding Cabinets were not in use. It was stated that these have never been used as hot holding.	Alternative use of the spaces to be investigated.	F&B Manager/ Hotel Svces Soton	
10	20*	Crystal Bar Pantry – The ambient temperature in the walk in refrigerator for this area was measured at 68F. Potentially hazardous food was not stored in this refrigerator.	To be repaired.	SEO	Repaired 28/01/03.
11	21*	Crystal Bar Pantry – A hinge cover was missing on the door of refrigerator #SW 10	To be replaced.	SEO	Replaced 28/01/03.
12	27*	Crystal Bar – The sealant in the technical area for the refrigeration unit #CR6 was soiled with mildew	To be cleaned or replaced.	F&B Manager/ SEO	Replaced 28/01/03.
13	10*	Pools – The floatation devices for the pools did not have a length of rope attached 1.5 times the width of the pool	To be provided if necessary.	SEO/EHC	Clarification sought from VSP as not a UK requirement and not specified in VSP Manual.
14	10*	Whirlpools – The PH of the Riviera and Terrace Whirlpools was measured at 7.0	To be investigated and rectified. Staff to be reminded of correct PH level and importance of regular checking and reporting.	SEO/ F&B Manager	Chemical concentrations corrected at source.
15	8	Pools and Whirlpools – The potable water lines in the Terrace Pool Pump Room were not striped blue.	Lines to be placed on water lines.	SEO	All are now painted as per VSP guidelines.
16	8	Potable Water – There were numerous days when the free halogen residual test results were not recorded at the start of production for the potable water system.	Chlorine level to be tested at commencement of filling of all potable water tanks.	SEO	Tests now recorded at tank change over.